



Crafted over two centuries.



2008 NOBLE LATE HARVEST

Background

Nederburg is South Africa's leading and most decorated name in wine, winner of more international and domestic awards than any other in the country. We were recently judged the most successful producer on the SA Trophy Wine Show. The winery itself was an inaugural winner of the International Wine Tourism Award for Cape Town, presented by the Great Wine Capitals Global Network. The brand's universal appeal lies in Nederburg's ability to make classically structured wines with fruit-rich flavours. Our hallmark combination of finesse and fruit is evident in all our wines.

Our winery is supported by an extensive investment in superior plant material, propagated at a dedicated nursery, Ernita, near Wellington; long-standing relationships with supplier growers; ongoing viticultural research; and a cellar that comfortably accommodates production for growth markets, as well as specialist, connoisseur wines. Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wim Truter, who produces the red wines and Tariro Masayiti, who makes the whites.

The Winemaster's Reserve Collection

Nederburg's core super-premium wines are accommodated in The Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

Vineyards

The grapes were sourced from vineyards in the Durbanville and Paarl areas. Planted between 1984 and 1993, the vines are grown in Tukulu and Oakleaf soils and are situated at altitudes of 120m to 160m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, received supplementary irrigation.

This wine is made from a blend of Chenin Blanc (73%), Muscat de Frontignan (26%) and Semillon (1%).

Winemaking

The grapes were harvested by hand at 35° to 40° Balling during May. The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 16°C for a six weeks. The wine did not undergo malolactic fermentation, but rather put through a separator to prevent fermentation from occurring once the desired sugar level had been reached. The wine did not undergo wood maturation.

Winemaker

Tariro Masayiti

Palate

Perfectly balanced sugar/acid ratio with dried fruit and vanilla spice and a lively acidity

Alcohol

11,53%

Colour

Bright yellow with hints of gold

Residual sugar

230,00 grams/litre

Bouquet

Aromas of dried peaches, apricot and honey, supported by spicy background notes

Food suggestions

Excellent served with tomato soup, cakes, pastries, tarts and blue cheese

pH

3,66

Acidity

9,95 grams/litre